	UN RATIONS STANDARD		DATE: 01/04/2024
	PORK NECK FROZEN		ED Nº: 05
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1. PRODUCT NAME

PORK NECK FROZEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Neck of hog, boneless, barrow or gilt with 80%-85% lean meat. Individually wrapped. Cut prepared from upper half shoulder, thoracic, cervical vertebrae and the lower half shoulder. All skin is removed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

INGREDIENT

Pork Neck - boneless

3.2. OTHER PERMITTED INGREDIENTS

None

4. MICROBIOLOGICAL CRITERIA

Food Safety Parameters	MAXIMUM LIMITS
<i>Salmonella spp</i>	n=5, c=0, Absent in 25 g.
<i>Listeria monocytogenes</i>	n=5, c=0, Absent in 25 g.

Hygiene Parameters	MAXIMUM LIMITS
Total plate count	< 10 ⁴ cfu/g.
Total coliforms	n=5, c=3, m= 5x10 ³ cfu/g., M=10 ⁴ cfu/g

5. CHEMICAL CRITERIA


QUALITY PARAMETER	LIMITS
pH	6 (±0.2)

6. PHYSICAL CRITERIA

PARAMETER	LIMITS
Storage and Transportation Temperature	- 18°C to - 25°C
Texture	They shall be of good conformation. The flesh shall be firm and dry.
Odour or flavour	Free from foreign odours.
Colour	Pinkish (not pale) to red. Overall bright appearance Free of freezer burn.
Foreign matter	Free of obtrusive bloodstains Free from any visible foreign matter or blood clots or bone dust.
Other physical criteria	Free from ice glaze. Free from signs of thawing and refreezing.

7. NUTRITION FACTS (Approximate values per 100 grams)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	237 kcal
Proteins	18.9 g
Carbohydrates	0 g
Fats	18 g

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8. PACKAGING

PARAMETER	LIMITS
Primary packaging	Vacuum packaged food, grade polyethylene heat sealed or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging Net weight	From 2 Kg to 5 Kg
Warranty at delivery location	Minimum 4 months

9. LABELLING

- UNSTD-GEN-02 "UN Product labelling"

10. OTHER REQUIREMENTS

- CODEX CAC/RCP 58-2005: "Code of Hygienic practices for meat"
- CAC/GL 87-2016: "Guidelines for the control of Non-typhoidal *Salmonella* spp. In Beef and Pork Meat"
- UNECE STANDARD PORCINE MEAT CARCASSES AND CUTS
- UNSTD-GEN-01: "Contaminant levels"
- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"